

Cut fresh produce by hand

Overview

This standard is about the skills and knowledge needed for you to cut fresh produce by hand. You will need the skills and knowledge to use knives and other cutting equipment, to undertake activities such as produce trimming, peeling, dividing and cutting produce to size. The cutting and handling of produce is essential to maintaining the quality of the final product and minimising waste. You will need the skills and knowledge to set-up and hand cut items of fresh produce according to product specifications. You will also need the skills and knowledge to work to organisational product specifications and production schedules. This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in production operations.

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Performance criteria

You must be able to:

Prepare to hand cut fresh produce

1. prepare to hand cut fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. confirm process specification
3. prepare your work station to check conditions are suitable for hand cutting
4. obtain tools and equipment required to support planned processing operations
5. sharpen cutting equipment into a condition suitable for achieving required process specification
6. obtain produce to meet required process specification
7. take action in response to operating problems
8. maintain communication according to organisational procedures

Hand cut fresh produce

9. cut fresh produce to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
10. cut fresh produce to achieve required yield and quality requirements
11. trim products to achieve required appearance
12. achieve required rate of production
13. handle and store products in a manner which maintains quality

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and condition

14. maintain condition of work station throughout the process
 15. dispose of waste material according to organisational procedures
 16. sharpen cutting equipment as required to maintain their effectiveness as a cutting tool
 17. make sure the product is transferred to the next stage in the process
 18. take action in response to operating problems
 19. maintain communication according to organisational procedures
- Finish cutting operations
20. finish cutting fresh produce according to the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
 21. deal with materials that can be re-cycled or re-worked
 22. dispose of waste material according to organisational procedures
 23. make equipment and work station ready for future use, after the completion of the process
 24. maintain communication according to organisational procedures
 25. complete all records in accordance with organisational standards

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Knowledge and understanding

You need to know and understand:

1. what the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
2. the personal protective clothing that is required to support hand

cutting

3. the tools and equipment required to support hand cutting
4. how to sharpen, maintain and store cutting equipment
5. how to obtain and interpret the relevant process specifications
6. how to identify commonly processed fresh produce
7. how to prepare and maintain work stations in a condition suitable

for hand cutting

8. how to cut using cutting equipment to achieve the required

product specification

9. how to assess the quality of both whole and cut fresh produce
10. how to deal with product that is not fit for use
11. common quality problems associated with hand cutting and their

likely causes

12. the importance of accurate cutting linked to profitability
13. what action to take when the process specification is not met
14. what by-products from the process can be reworked and recycled
15. the importance of maintaining product control and traceability

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during cutting

16. how to dispose of waste according to organisational procedures

17. how inaccurate cutting can affect other processes in production,

lead to wastage and potential customer complaints

18. how to deal with operating problems within limits of your own authority and competence and why it is important to work within those limits

19. what recording, reporting and communication is needed, how to

carry this out and the reasons why it is important to do so

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